

## NYSG Provides Critical HACCP Training Via Internet

Seafood is a traditional and key part of New Yorkers' diets. The seafood industry contributes several billion dollars annually to the New York State economy. Each seafood business is required by the federal Food and Drug Administration and the state to have a Hazard Analysis and Critical Control Point or HACCP-based food safety plan developed and monitored by a HACCP-trained individual.

To help seafood businesses meet food safety training requirements, New York Sea Grant (NYSG) developed and manages an Internet training course in collaboration with the National Seafood HACCP Alliance.

In 2015, 1,446 individuals from 47 U.S. states, the District of Columbia, Puerto Rico, and 21 foreign countries completed the online course. These individuals were from firms of all sizes that manufacture, process, handle, store or distribute seafood products, including large national firms and small/very small local seafood companies, and from federal and state regulatory agencies.

Since its launch in 2002, the Seafood HACCP Internet course has 'graduated' more than 10,000 individuals, enabling the industry to modify and improve seafood safety control plans across the U.S. and in 60 countries.

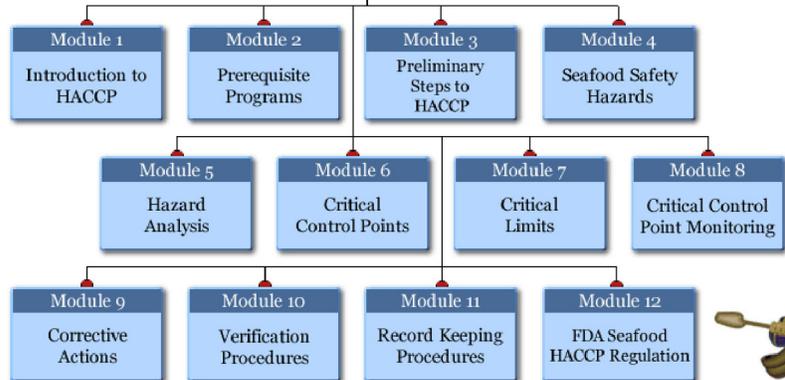
### NYSG HACCP Training Impact Survey

1,173 people (81%) completing the course reported:

- 829 (71%) will share knowledge/train others; ~55% will train their company's employees to implement HACCP food safety system,
- 821 (70%) will modify/improve/update their company's existing HACCP plan; of these, over half will correct deficiencies found during inspection/audit,
- 778 (66%) will conduct the routine food safety monitoring or verification activities required by their company's HACCP food safety plan,



### HACCP Hazard Analysis and Critical Control Point Training and Education



- 534 (46%) will be involved in developing a HACCP food safety plan for new seafood products their company will handle or a new process to enable expansion,
- 298 (25%) will use training to conduct inspections or regulatory reviews for FDA/state/local authority,
- 238 (20%) will use training to develop a HACCP food safety plan for a new start-up business, and
- 201 (17%) will provide consulting/other services to seafood companies to help them meet regulatory food safety requirements.

### Partners:

- National Seafood HACCP Alliance
- Sea Grant Seafood Technology Specialists across U.S.
- National Association of Food & Drug Officials
- U.S. Food and Drug Administration
- Cornell Cooperative Extension

### ***The Sea Grant Focus Area for this project is NY Sustainable Fisheries and Aquaculture***

New York Sea Grant is a joint program of Cornell University, the State University of New York, and NOAA.

New York Sea Grant Extension

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